

BRANCA

A £10 PER HEAD DEPOSIT & A PRE-ORDER FOR ALL PARTIES WILL SECURE & CONFIRM YOUR BOOKING.
ALL MENU ITEMS ARE PREPARED IN KITCHENS WHERE ALLERGENIC INGREDIENTS ARE PRESENT.

SET MENU 2025
FOR PARTIES OF 12 OR
MORE DINERS

2 course, starter & main - £39

focaccia bread & dipping oils

optional pudding course

borlotti bean, swiss chard soup, basil & pine nut pesto **vegan**

CONTAINS: CELERY, NUTS, SULPHUR DIOXIDE

crispy fried goats cheese, frisee, fennel, watercress, roasted beetroot, cherry tomatoes, walnuts **v**

CONTAINS: GLUTEN, DAIRY, NUTS, MUSTARD, SULPHUR DIOXIDE

sourdough bruschetta, king prawn, spring onion, aioli

CONTAINS: GLUTEN, EGG, CRUSTACEAN

deli platter - serrano ham, fennel salami, iberico chorizo, buffalo mozzarella,
celeriac & chickpea coleslaw, crispy flatbread

CONTAINS: CELERY, GLUTEN, DAIRY, SULPHUR DIOXIDE

moroccan spiced lamb kebab, slaw, garlic flatbread, hummus

CONTAINS: GLUTEN / DAIRY / SESAME SEEDS / MUSTARD / SOYA

8oz sirloin steak *28 days dry aged, native, grass fed - served medium-rare, unless stated by diner*

skinny fries, bernaise sauce, crispy shallots, balsamic roasted cherry tomatoes **£8.50 supp**

CONTAINS: CELERY, GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, DAIRY, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE

grilled fillet of sea bass, crushed new potatoes, samphire, shrimp & cream sauce

CONTAINS: FISH, CRUSTACEANS, FISH, DAIRY, SULPHUR DIOXIDE

wild mushroom & spinach risotto, poached egg, parmesan crisp

CONTAINS: CELERY, DAIRY, EGG, SULPHUR DIOXIDE

lebanese spiced aubergine, chickpeas, tomato, harissa, green tahini dressing **vegan**

CONTAINS: CELERY, SESAME SEEDS, SULPHUR DIOXIDE

caramelised lemon tart, crème fraîche £9 CONTAINS: GLUTEN, EGG, DAIRY

banana cake, hazelnut semifreddo £9 CONTAINS: GLUTEN, EGG, DAIRY, NUTS, SOYA, SULPHUR DIOXIDE

chocolate nemesis, pistachio ice cream £9 CONTAINS: EGG, DAIRY, NUTS, SOYA

organic dairy free salted caramel and chocolate ice cream **vegan** £7.50 CONTAINS: SOYA

A service charge of 12.5% will be added to the final bill. Allergy info labelled below each dish.

PLEASE TURN OVER FOR DRINKS SELECTION

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11.50
kir royale creme de cassis topped with prosecco	10.50
aperol spritz aperol, prosecco + soda	10.50

CLASSICS ALL CLASSICS £12.50

elderflower collins bombay sapphire gin, elderflower cordial, fresh lime, mint, soda	
mojito appletons signature estate golden rum muddled fresh lime & mint	
dark and stormy kraken spiced rum muddled with lime, hot ginger beer, angostura bitters	
raspberry cosmopolitan absolute raspberry vodka, triple sec, fresh lime & cranberry juice,	
manhattan canadian club whisky, martini, angostura bitters, sweet, dry or perfect	
negroni campari, gordons gin and martini rosso, fresh orange zest	
margarita cabrito reposado tequila, triple sec and fresh lime juice, salt rim	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	
vodka martini absolute vodka, noilly prat vermouth, sweet or dry, lemon twist	
summer pimms pimms, splash of bombay gin, angostura bitters, summer fruit medley, topped up with lemonade	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6.25
seedlip alcohol free gin 35ml includes mixer	7.25
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5.25
raspberry & cranberry infusion	5.25

RESTAURANT - Wed - Fri 5:00pm - 9pm last booking
Sat 12pm - 9pm last booking
Sun 12pm - 8pm last booking
DELI+CAFE daily 8am - 8pm fully licensed

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.65
ironstone - hook norton lager ABV 4.4% 500ml	7.45
old hooky - classic cask ale ABV 4.6% 500ml	7.45
oat sower - gluten free pale ale ABV 3.3% 500ml	7.25
breton cider, brittany, france ABV 5.5% 330ml	6.50
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.75

APERITIVI 35ml from 5.20

campari, punt e mes, aperol,
cynar, martini, amontilado

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	4 / 3.50
fruit juices - orange / apple / cranberry	3.65
san pellegrino:	
limonata/aranciata/aranciata rosso 330ml	3.85
cawston press sparkling	
cloudy apple or rhubarb	4
luscombe organic sicilian lemonade 270ml	4.65
luscombe hot ginger beer 270ml	4.65
elderflower presse with fresh mint	5.25
cold pressed fresh orange juice	4.40

MINERAL WATER

san pellegrino - sparkling 750ml	4.25
aqua-panna - still 750ml	4.25

COFFEES

all served with a double shot, avail. decaf or with oat milk.

americano	4.40
cappuccino / latte	4.40
mocha / hot chocolate	4.40
flat white	4.40
ristretto, espresso, macchiato	3.40

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.20
green: mao feng green	4.20
herbal: chamomile blossom, peppermint	4.20